# 6AKZ 452

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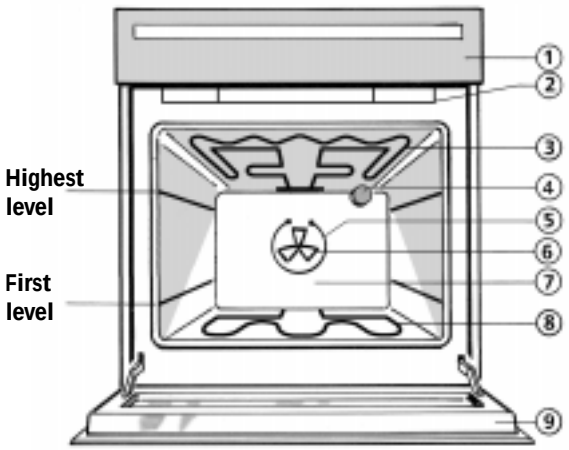
# PRODUCT DESCRIPTION SHEET




1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Fan
6. Circular heating element (not visible)
7. Catalytic rear wall
8. Bottom heating element (not visible)
9. Oven cool door

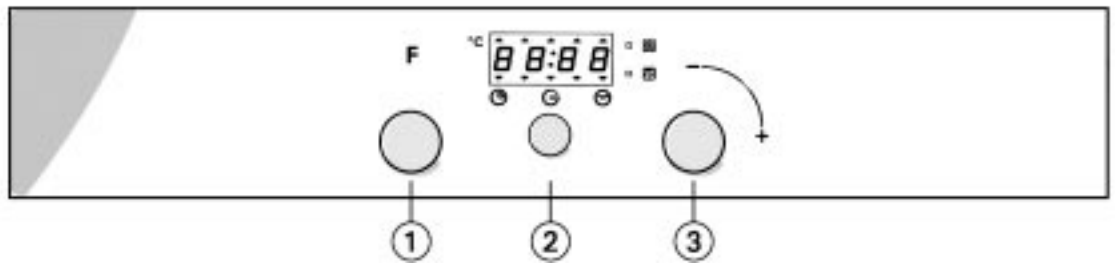
## ACCESSORIES

**Wire Shelf:**

**Side catalytic panels:**

**Grill pan set:**

## CONTROL PANEL




1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

### Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

## Oven functions table

| Function | Preset temperature | Adjustable temperature | Description of function |
|---|---|---|---|
| **Oven OFF** | - | - | - |
| **LAMP** | - | - | To switch on the oven light. |
| **MLTF (Heat Maintenance)** | 35°C - 60°C | - | • To keep the temperature steady inside the oven.<br>• 35°C: to raise dough for bread and pizza.<br>• 60°C: to keep food warm once it is cooked.<br>• It is advisable to use the first level. |
| **STATIC** | 200°C | 50°C - 250°C | • To cook meat, fish and poultry in the oven.<br>• Preheat the oven to the required cooking temperature and place the food inside as soon as all the indicators of the thermometer ▲ ▲ ▲ ▲ ▲ are alight.<br>• It is advisable to use the second or third level. |
| **PASTRY/FAN** | 175°C | 50°C - 250°C | • To cook on max. two levels.<br>• If necessary, switch the position of the dishes in the oven for optimum cooking performance. |
| **FAN/ THERMOVENTILATED** | 160°C | 50°C - 250°C | • To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other. |
| **GRILL** | 3 | - | • To cook small pieces of meat (smoked bacon, steaks, sausages, etc.) and for making toast.<br>• This function activates the left side of the upper grill element only.<br>• The grill is capable of 4 power level settings (1, 2, 3 and 4) plus maximum power (5). The default position is (3).<br>• Preheat the oven for 5 min. with the door closed.<br>• For best results, leave the oven door open when grilling.<br>• Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.<br>• Turn the food during grilling. |
| **TURBOGRILL** | 3 | - | • This function is ideal for cooking large pieces of meat (roast beef, roast joints).<br>• The function allows various settings (1 min. - 5 max.).<br>• Preheat the oven for 3/5 min.<br>• During cooking the door must remain closed.<br>• When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.<br>• It is advisable to turn the food while it is cooked. |
| **PIZZA/BREAD** | - | P1- 300°C<br>P2- 220°C | • To bake pizza, bread, focaccia.<br>• You will find a recipe for each programme in the recipe book provided. |

## COOKING TABLES

| FOOD | Function | Preheating | Level (from the bottom) | Browning level | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|---|---|
| **MEAT** Lamb, Kid, Mutton | | X | 2 | 2 | 200 | 95 - 110 |
| | | X | 3 | 2 | 200 | 100 - 110 |
| | | X | 2 | - | 200 | 100 - 110 |
| Roast (Veal, Pork, Beef) (kg. 1) | | X | 2 | 2 | 200 | 95 - 110 |
| | | X | 3 | 3 | 200 | 100 - 110 |
| | | X | 2 | - | 200 | 90 - 100 |
| Chicken, Rabbit, Duck | | X | 2 | 3 | 200 | 80 - 90 |
| | | X | 2 | 3 | 190 | 80 - 90 |
| | | X | 2 | - | 200 | 85 - 95 |
| Turkey (kg. 4-6) + level 3 browning | | X | 1 | 3 | 200 | 160 - 180 |
| | | X | 1 | 3 | 200 | 160 - 180 |
| | | X | 1 | - | 210 | 180 - 190 |
| Goose (2 Kg) | | X | 2 | 3 | 210 | 100 - 130 |
| | | X | 1 | 3 | 200 | 100 - 130 |
| | | X | 2 | - | 200 | 100 - 130 |
| **FISH** (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod | | X | 2 | 1 | 200 | 45 - 55 |
| | | X | 3 | 1 | 190 | 45 - 55 |
| | | X | 2 | - | 200 | 50 - 60 |
| **FISH** (CUTLETS) (1 kg.) Sword Fish, Tuna | | X | 2 | 2 | 200 | 40 - 50 |
| | | X | 3 | 2 | 190 | 40 - 50 |
| | | X | 3 | - | 200 | 40 - 50 |
| **VEGETABLES** Stuffed peppers and tomatoes | | X | 2 | - | 220 | 50 - 60 |
| | | X | 2 | - | 200 | 50 - 60 |
| | | X | 2 | - | 200 | 50 - 60 |
| Baked potatoes | | X | 2 | 3 | 220 | 50 - 60 |
| | | X | 2 | 3 | 200 | 50 - 60 |
| **SWEETS, PASTRIES, ETC.** Raising cakes | | X | 2 | - | 190 | 40 - 50 |
| | | X | 1 | - | 180 | 40 - 50 |
| | | X | 2 | - | 180 | 40 - 50 |
| Filled pies (with cheese) | | X | 2 | - | 190 | 80 - 90 |
| | | X | 2 | - | 180 | 70 - 80 |
| | | X | 2 | - | 180 | 80 - 90 |
| Tarts | | X | 2 | - | 190 | 40 - 50 |
| | | X | 2 | - | 180 | 40 - 50 |
| | | X | 2 | - | 180 | 40 - 50 |
| Applestrudel | | X | 2 | - | 200 | 50 - 55 |
| | | X | 1 - 3 | - | 200 | 50 - 55 |
| | | X | 2 | - | 200 | 50 - 55 |
| Biscuits | | X | 2 | - | 170 | 20 - 30 |
| | | X | 1 - 3 | - | 200 | 20 - 30 |
| | | X | 2 | - | 200 | 20 - 30 |
| Choux buns | | X | 2 | - | 180 | 35 - 45 |
| | | X | 1 - 3 | - | 180 | 35 - 45 |
| | | X | 2 | - | 180 | 40 - 50 |

| FOOD | Function | Preheating | Level (from the bottom) | Browning level | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|---|---|
| Savoury pies | | X | 2 | - | 200 | 40 - 50 |
| | | X | 2 | - | 190 | 40 - 50 |
| | | X | 2 | - | 190 | 40 - 50 |
| Lasagna | | X | 2 | 1 | 200 | 45 - 60 |
| | | X | 2 | 1 | 200 | 45 - 60 |
| | | X | 2 | - | 200 | 45 - 60 |
| Filled fruit pies e.g. Pineapple, Peach | | X | 2 | - | 190 | 50 - 60 |
| | | X | 2 | - | 190 | 40 - 50 |
| | | X | 2 | - | 190 | 40 - 50 |
| Meringues | | X | 2 | - | 120 | 120 - 150 |
| | | - | 1 - 3 | - | 120 | 120 - 150 |
| | | - | 2 | - | 120 | 120 - 150 |
| Vol-au-vents | | X | 2 | - | 200 | 35 - 45 |
| | | X | 1 - 3 | - | 190 | 35 - 45 |
| | | X | 2 | - | 190 | 35 - 45 |
| Soufflés | | X | 2 | - | 200 | 40 - 50 |
| | | X | 2 | - | 190 | 45 - 55 |
| | | X | 2 | - | 190 | 45 - 55 |

## COOKING TABLE FOR GRILL FUNCTION

| FOOD | Function | Preheating | Level (from the bottom) | Power level | Cooking time (minutes) |
|---|---|---|---|---|---|
| Sirloin steak | | X | 4 | 5 | 35 - 45 |
| Cutlets | | X | 4 | 5 | 30 - 40 |
| Sausages | | X | 3 - 4 | 5 | 30 - 40 |
| Pork chops | | X | 4 | 5 | 35 - 45 |
| Fish (cutlets) | | X | 3 - 4 | 5 | 35 - 45 |
| Chicken legs | | X | 3 - 4 | 5 | 40 - 50 |
| Kebabs | | X | 3 - 4 | 5 | 40 - 50 |
| Spare ribs | | X | 3 - 4 | 5 | 35 - 45 |
| Chicken halves | | X | 3 | 5 | 45 - 55 |
| Chicken halves | | X | 3 | 5 | 45 - 55 |
| Whole chicken | | X | 3 | 5 | 60 - 70 |
| Roast (pork, beef) | | X | 2 | 5 | 60 - 70 |
| Duck | | X | 2 | 5 | 70 - 80 |
| Leg of lamb | | X | 3 | 5 | 70 - 80 |
| Roast beef | | X | 3 | 5 | 50 - 60 |
| Baked potatoes | | X | 3 | 5 | 50 - 60 |
| Fish (Gilt-head, Trout) | | X | 3 | 5 | 50 - 60 |

**N.B.:** When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).
Cooking times and temperatures are approximate only.

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# INSTRUCTIONS FOR USE

## SAFEGUARDING THE ENVIRONMENT

## IMPORTANT NOTES

## BEFORE USING THE OVEN

## OVEN ACCESSORIES

## CARE AND MAINTENANCE

## TROUBLESHOOTING GUIDE

## AFTER SALES SERVICE

**To make the most of your new oven, read the user's instructions carefully and keep them on hand for consultation in the future.**

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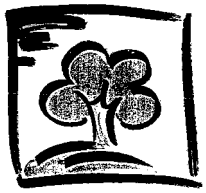
# SAFEGUARDING THE ENVIRONMENT

**Disposal of packaging materials**

- The packaging material is 100% recyclable and is marked with the recycle symbol ♺.
- Packing materials should therefore not be thrown away with household rubbish but disposed of as directed by local authorities.



**Disposal of old appliances**

- The appliances have been manufactured with recyclable or reusable materials. Disposal must be carried out in accordance with local environmental regulations for waste disposal. Before disposing of them make them unusable by cutting off the supply cable.

**Energy saving**

- Only pre-heat the oven if specified in the cooking table of the Product Description Sheet or in your recipe.
- Use dark, black enamelled baking moulds as they absorb heat very well.

# IMPORTANT NOTES

**Warning:**

- **Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**
- **Not intended for use by young children and infirm persons without supervision.**
- **Young children should be supervised to ensure they not play with the appliance.**
- This oven is designed solely for use as a home appliance for cooking food. Any other use is forbidden. The manufacturer assumes no responsibility for damage caused by improper or incorrect use.
- Any repairs or servicing must be carried out exclusively by a qualified technician.
- Never expose the oven to atmospheric agents.
- Do not put heavy objects on the door because they could damage the oven cavity and hinges. Do not cling to the door.
- Never hang anything heavy on the oven door handle.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven door must close properly. The door seals must be kept clean.
- Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.
- Fruit juice drippings from the baking tray may leave permanent stains. We recommend the oven be cleaned before reusing it.
- Never drag pots and pans across the bottom of the oven to prevent the coating from being scratched.
- Residual condensation after cooking could damage the oven and surrounding kitchen units in time. We recommend that you:
  - set the lowest temperature;
  - cover food;
  - remove food from the oven;
  - dry the wet parts when the oven is cool.
- The front panel and the handle of the oven door warm up when the appliance is switched on for a long time at high temperatures.
- Never touch the oven with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.
- **Keep children away from the following elements as they are sources of danger:**
  - the oven and its controls, especially when in operation and immediately afterwards to avoid injury.
  - packaging (bags, polystyrene, metal parts, etc.)
  - an oven to be scrapped.

- Make sure that the electrical cables of other appliances used near the oven do not touch hot parts and are not trapped in the oven door.
- Some oven models are equipped with an air cooling system to prevent the front of the oven and cabinet cavity from reaching excessively high temperatures.

**Attention:** Steam and smoke are vented through an opening located between the control panel and the oven door. Do not obstruct the vent opening.

- Do not place inflammable material in the oven or nearby: a fire may break out if the oven is inadvertently switched on.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine, etc.) remember that alcohol evaporates at high temperatures. It may happen that vapours released by the alcohol can catch fire when they are in contact with the electric heating element.
- Do not heat sealed containers in the oven (except for packages specifically designed for this purpose; see the manufacturer's instructions). The pressure that develops inside the packaging might cause it to explode, damaging the oven.
- Do not use containers made of synthetic material for cooking (except for packages specifically designed for this purpose; see the manufacturer's instructions). They could melt at high temperatures.
- Keep an eye on the oven if you are using a lot of fat or oil. Oil and fat can overheat and catch fire!
- Never pull out fully loaded shelves. Use extreme caution.

# BEFORE USING THE OVEN

- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of the protective grease and insulating materials. Keep the window open during this operation.
- Before using the oven, remove:
  - stickers on the front and oven door, except for the rating plate;
  - cardboard protection and protective plastic film from the front panel controls and other parts of the oven;
  - any sticky labels from the accessories (for example, under the drip tray).

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# OVEN ACCESSORIES

**Accessories supplied depend on the model.**
**The accessories provided with the oven are listed in the Product Description Sheet provided separately (under Accessories).**

### Drip tray (1)

The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour a little water into the drip tray to prevent spatters of fat and smoke.

### Baking tray (2)

For cooking biscuits, cakes and pizzas.

### Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the runners in the oven. The grid can be inserted with its curved side facing upwards or downwards.

### Side catalytic panels (4)

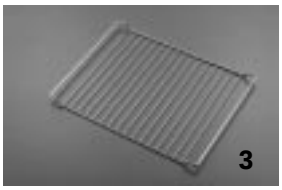
The catalytic panels have a special microporous enamel coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particularly fatty food (see “Care and Maintenance”).

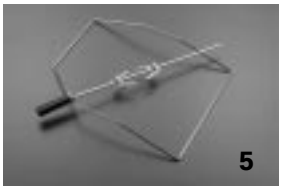
### Turnspit (5)

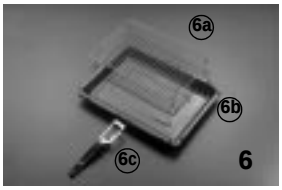
Use the turnspit as indicated in the relevant chapter in the Product Description Sheet supplied separately.

### Kit “Grill Pan Set” (6)

The set comprises a grid (6a), an enamel drip tray (6b) and one or two handles (6c).
This set must be placed on the grid (3) and used with the Grill function.





# OVEN ACCESSORIES

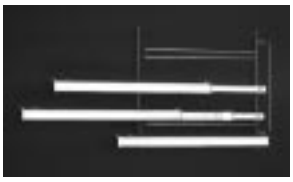
### Grease filter (7)

To be used for cooking fatty food **only**. Hook it onto the rear wall of the cavity in front of the fan.
It can be washed in the dishwasher and must not be used with the Fan function.

7

### Sliding shelves(8)

They facilitate manual access during cooking and allow the grids and drip trays to be pulled forward part way.
They are suitable for all accessories and can be washed in the dishwasher.



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# CARE AND MAINTENANCE

**Important:** Do not use water pressure cleaners or steam cleaners.

### Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface.
  In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

### Ovens with aluminium front panel

- Clean using a delicate detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without exerting pressure.
- Do not use corrosive products, hard sponges or rough cloths. Clean the aluminium surfaces with a dry cloth.

### Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

### Oven cavity

- Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.
- After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.
- With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.) condensation may form on the inside of the door and the seal. When the oven is cool, dry the inside of the door with a cloth or sponge.
- Clean the glass of the door with a suitable liquid detergent.
- The oven door may be removed to facilitate cleaning. To clean the upper part of the oven the grill heating element can be lowered (only on some models).

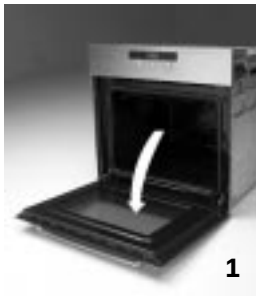
### Self-cleaning catalytic side panels and rear cavity (if provided) - Cleaning cycle

- Heat the oven to 200° C when empty and maintain this temperature for about an hour.
- At the end of the cycle and when the oven has cooled, use a damp sponge to remove any food residues.
- **Never clean the self-cleaning catalytic panels and rear cavity with abrasive products, rough brushes, pan scourers, or oven cleaner sprays, as they will lose their automatic cleaning properties.**

**Attention: When carrying out the following operations it is advisable to wear protective gloves. These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.**

**How to remove the oven door:**

1. Open the oven door fully (see fig. 1).
2. Lift the two catches and push them forwards as far as they go (see fig. 2).
3. Remove the door by closing it partially and pulling it upwards (see fig. 3).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**To remount the door:**

1. Insert the hinges into their grooves and lower the door fully.
2. Lower the two catches.
3. Close the oven door fully.

**Attention:** These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

2

3

**To lower the grill heating element (certain models only)**
Do not attempt to clean the oven until it is cool.

- Remove the side runner grids.
- Pull **(4)** the grill heating element slightly forward and lower it **(5)**.

4

5

### Changing the rear oven lamp bulb (if provided):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before turning the lamp cover left to unscrew it (see fig. 1).
3. Change the bulb (see note).
4. Screw the lamp cover back on.
5. Reconnect the oven to the electrical supply.

**Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**

### Changing the side wall lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the left side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Change the bulb (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

**Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**

### Changing the side halogen lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Never replace bulbs with bare hands. Carefully remove the halogen lamp from the ceramic holder and replace it with a new one (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

**Note: Use only 20 W/12 V, G4 type, T300°C bulbs, available from After Sales Service.**

**Important: Do not use the oven until the lamp cover has been repositioned.**

# TROUBLESHOOTING GUIDE

**Oven not working:**

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

**IMPORTANT:**

- Check that the oven control knob is not turned to "0" or to the "lamp" symbol .
  - If the electronic programmer (depending on model) display presents the message "STOP", consult the product description sheet provided separately and/or the electronic programmer description.
  - If the electronic programmer (depending on the model) presents the message "F XX", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".
  - Check that the mechanical programmer (if provided) is turned to "manual".

# AFTER SALES SERVICE

**Before contacting After Sales Service:**

1. Try to solve the problem yourself following the points described in "Troubleshooting Guide".
2. Turn off the appliance and restart it to see if the fault persists.

**If after the above checks the oven or cooktop are still not working properly, contact the nearest After Sales Service.**

Please give:

- A short description of the fault;
- the oven type and model;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your phone number.

SERVICE 0000 000 00000

In the event the oven must be repaired, contact **an authorised After Sales Service,** (use of original replacement parts and proper repair is guaranteed).

**Failure to comply with these instructions may compromise the safety and quality of the product.**

**DECLARATION OF CONFORMITY CE**

- **These appliances are intended to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.**
- **This appliance is designed to be used for cooking only.**
  **Any other use (for example, for room heating) is considered as improper use and potentially dangerous.**
- **The appliance was designed, manufactured and sold in compliance with:**
  - **The safety requirements of "Low Voltage" Directive 73/23/EEC;**
  - **the protection requirements of EMC Directive 89/336/EEC**
  - **the requirements of Directive 93/68/EEC.**